

MENU DEGUSTATION DU CHAOSHAN

主题品鉴套餐：潮汕

RMB 888++ / person 位 (not include Wagyu beef) 不包含M7+和牛

RMB 1,188++ / person 位 (include Wagyu beef) 包含M7+和牛

RMB 498++ / person for 5 glasses wine pairing

498++ / 位 享受5款酒水搭配

RMB 598++ / person for 6 glasses wine pairing

598++ / 位 享受6款酒水搭配

Sashimi

鱼生

Sea Bream, "San Shen" Dressing, Lemon Confit, Baby Cucumber, Caviar and Micro Herbs
浅腌鲷鱼刺身, "三渗酱", 渍柠檬, 迷你小黄瓜, 鱼子酱, 迷你香草

Louis Roederer Collection 243 Brut, Champagne, France NV
路易王妃香槟, 法国

or

Beef Terrine

牛汤冻

Beef Tongue, Tripe, Tendon, Tail and Sha Cha Beef Broth Jelly
牛舌, 牛肚, 牛筋, 牛尾, 沙茶牛肉高汤冻

Cocktail: Blinded By Basil
罗勒很盲

Foie Gras

鹅肝

Pistachio Shell, Foie Gras Mousse with Tea Infused Plum Wine,
Dark Plum Jam and Black Sarawak Pepper
开心果挞壳, 山东鹅肥肝慕斯佐碧螺春梅酒, 乌梅酱, 砂拉越黑胡椒

Mishan Plum Wine, Sichuan, China
觅山青梅酒, 四川, 中国

Marble Goby

云斑尖塘鳢

Marble Goby Filet with Aged Radish Almond Crust, White Asparagus and Ginger Scallion Sabayon
云斑鱼柳, 老菜脯杏仁壳, 白芦笋, 姜葱萨芭雍

Sawaya Matsumoto Shuhari Yamadanishiki Junmai Daiginjo, Japan
泽屋守破离"山田锦"清酒, 日本

Clay Pot Congee

沙锅粥

Chicken Roulade with Abalone and Caviar "Congee"
鲜鲍鱼湛江鸡卷, 春笋, 沙锅米汤佐鱼子酱

Au Bon Climat Historic Vineyards Collection Bien Nacido Vineyard Chardonnay, Santa Maria Valley, USA 2021
奥邦酒庄纳西多霞多丽白葡萄酒, 美国, 2021

Wagyu Beef

和牛

M7+ Wagyu Beef, Carrot, Maitaki, Onion and Sha Cha Barbecue Sauce
M7+ 和牛吊龙, 胡萝卜, 舞茸, 洋葱, 沙茶烧烤酱

Skyline of Gobi T50 Shiraz, YanQi, XingJiang, China 2018
天塞酒庄T50 西拉干红葡萄酒, 中国新疆, 2018

Pre Dessert

清口甜点

Myrobalan (Yougan) Lemon Tea
油柑柠檬茶

Sugar Cracker

糖葱饼

French Crepe, Maltose Crisps, Coriander Cream, Sesame Tuile and Peanut Butter Ice Cream
可丽饼, 糖葱, 香菜奶油, 芝麻脆片, 花生酱冰淇淋

Rozelieures Fumé Collection Single Malt Whisky, France
洛则火山 烟熏 单一麦芽威士忌, 法国

If you have any allergies or dietary restrictions, please speak to a member of our team about your requirements before ordering. Prices are in RMB and subject to 15% surcharge.

敬请于点单时告知我们您的过敏源或饮食禁忌。所有价格以人民币结算, 需另加收 15% 服务费。